

**In the claims:**

1-16 (Canceled)

17 (Currently amended) A process for the thermochemical modification of starch, with the exception of green-pea starch, comprising the steps of contacting a starch having a moisture content of less than about 20% with an acid, heating the mixture ~~at a rate greater than about 3 K/min~~ at a rate of at least 3 K/min to a temperature of about 50-120°C, and then, if necessary, ~~adjusting~~ neutralizing the pH of the mixture to about 5.5-7.5 by adding a base.

18 (Previously added): The process of claim 17 wherein the starch is corn starch, wheat starch, tapioca starch, mung-bean starch, or potato starch.

19 (Previously added): The process of claim 17 wherein the starch is corn starch, wheat starch, or potato starch.

20 (Previously added): The process of claim 17 wherein the starch is from a genetically modified plant.

21 (Previously added): The process of claim 17 further comprising the step of maintaining the mixture at a temperature of about 50-120°C for about 5-60 minutes.

22 (Previously added): The process of claim 17 further comprising the step of cooling the mixture to about 0-35°C before the neutralizing step.

23 (Previously added): The process of claim 17 further comprising the step of cooling the mixture to about 0-35°C during the neutralizing step.

24 (Currently amended): The process of claim 17 wherein the temperature of the mixture is raised at a rate of ~~about~~ 3-50 K/min.

25 (Previously added): The process of claim 17 wherein the temperature of the mixture is raised to a temperature in the range of about the pasting temperature of the starch to about 15°C above the pasting temperature of the starch.

26 (Previously added): The process of claim 17 wherein the temperature of the mixture is raised to a temperature in the range of about 15°C above the pasting temperature of the starch to about 50°C above the pasting temperature of the starch.

27 (Previously added): A thermochemically modified starch obtained by the process of claim 17.

28 (Previously added): The thermochemically modified starch of claim 27 which is granular.

29 (Previously added): A food comprising the thermochemically modified starch of claim 27.

30 (Previously added): A food intermediate product comprising the thermochemically modified starch of claim 27.

31 (Previously added): A food composition comprising the thermochemically modified starch of claim 27.

32 (Previously added): A gelatin substitute comprising the thermochemically modified starch of claim 27.

33 (Previously added): A food comprising the gelatin substitute of claim 32.

34 (Previously added) A food intermediate product comprising the gelatin substitute of claim 32.

35 (Previously added) A food composition comprising the gelatin substitute of claim 32.

36 (Previously added): A fat substitute comprising the thermochemically modified starch of claim 27.

37 (Previously added): A food comprising the fat substitute of claim 36.

38 (Previously added): A food intermediate product comprising the fat substitute of claim 36.

39 (Previously added): A food composition comprising the fat substitute of claim 36.

40 (Previously added): A thermochemically modified starch obtained by the process of claim 19.

41 (Previously added): A thermochemically modified starch obtained by the process of claim 20.

42 (New) The process of claim 17 wherein the starch has a maximum moisture content of about 15-20%.

43 (New) The process of claim 17 wherein the starch has a moisture content of less than 10%.

44 (New) The process of claim 17 wherein the starch is a potato starch having an amylose content of greater than 40%(w/w).